

2020

Dax Restaurant Menu 2020

Dax Restaurant

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Set Lunch Menu



2 Courses €29 – 3 Courses €36

Served Tuesday to Friday from 12:30pm and when Ireland is playing at home in a rugby international on a Saturday

(sample menu)

Starters

Annagassan Smoked Salmon, Seared Tuna, Fine Herbs, Pickled Seaweed

Roast North Atlantic Scallops, Braised Cévennes Onion, Coral Bisque (€3.00 Suppl)

Ballylisk Cream Cheese, Salt Baked Vegetables, Sunflower Seed Crumble

Main Courses

Wild Cod, Cultivated Mushrooms, Pumpkin, Noilly Prat Sauce

Wicklow Gap Venison, Chestnuts, Preserved Red Cabbage, Peppercorn Sauce

Honey Glazed Salt Marsh Duck Breast, Creamed Sprouts, Fondant Potato, Thyme Sauce

Desserts

Planifolia Vanilla Crème Brulée

Warm Chocolate Fondant, Citrus Sorbet, Lemon Confit

Sheridan’s Cheese Selection and Condiments (€4.00 Suppl)

Side Orders 7 per dish

Potato Purée / Iona Farm Green Beans

Lunch Menu

€29 – 2 Courses

€36 – 3 Courses

Chef Graham Neville

Served Tuesday to Friday from 12:30pm

For tables of 6 people or more 12.5% service charge will be added to your bill

PRINT THIS MENU



A La Carte Lunch Menu



Available Tuesday to Friday for relaxing business lunches in Dublin City

(sample menu)

Starters

Dublin Bay Prawn Raviolo, Lemongrass and Ginger Sauce

€26

Seared Foie Gras, Preserved Elderberries, Quince, Walnut Crumble

€27

Main Courses

Fillet of Mount Leinster Beef, Winter Roots, Diane Sauce

€37

Wild Turbot, Fregola Sarda, Lobster Sauce

€35

A la Carte Lunch is served Tuesday to Friday from 12:30pm

Chef Graham Neville

V I S I T U S

Dax Restaurant
23 Pembroke Street Upper,
Dublin, D02 AK20
Phone: + 353 (0) 1 676 1494
E-mail: olivier@dax.ie

Irish Restaurant Awards

Best Chef Ireland 2019
Best Chef Dublin 2019
Best Restaurant Dublin 2019

D A X I S O P E N

DAY	LUNCH	DINNER
Tue	12:30-14:30	18:00-22:00
Wed	12:30-14:30	18:00-22:00
Thu	12:30-14:30	18:00-22:00
Fri	12:30-14:30	18:00-22:00
Sat	Closed	18:00-22:00
Sun	Closed	Closed
Mon	Closed	Closed



Pre-Theatre – Early Bird Menu



Pre-Theatre – Early Bird menu bookings are accepted for a 6pm sitting time Tuesday to Thursday; tables must be fully vacated by 8pm sharp

2 Courses €34.00 / 3 Courses €40.00

Starters

Annagassan Smoked Salmon, Choux Pastry, Egg Yolk Emulsion

Pressed Feighcullen Free Range Chicken and Foie Gras Terrine Spiced Gingerbread

Light Broth of Cockles, Mussels, Shrimps, Fine Herbs and Vegetables

Main Courses

Wild Atlantic Cod, Preserved Artichokes, Baby Kale Bearnaise Sauce

Free Range Thomas Salter's Pork Belly, Fresh Peas, Red Cabbage Purée Pork Stock Reduction

Roast Breast of Moulard Duck, Glazed Pearl Onions, Sesame Seeds, Swiss Chard Ginger Sauce

Side Orders

4.90 per dish – Potato Purée / Broccoli and Almond

Desserts

Opera Gateau, Kaffir Lime, Yuzu

Planifolia Vanilla Cheesecake, Rhubarb, Gariguetta Strawberries, Shortbread

Sheridan's Cheese Selection and Condiments (€ Supplement)

Chef Graham Neville

All our Desserts, Ice Cream, Sorbet and Bread are made in the Restaurant by our Pastry Chef

Please notify your waiter if you suffer any food allergen intolerance.

Although extra care has been taken in the preparation and production of our dishes,

For tables of 6 people or more 12.5% service charge will be added to your bill.

PRINT THIS MENU



Tasting Menu



Available Tuesday to Saturday night for tables of 6 people or less, the whole table must dine on the menu

(sample menu)

Roast Scallops, Cauliflower Purée, Pickled Yellow Raisin, Coral Bisque

Tursan 2017, Domaine Casalet

Sautéed and Braised Comeragh Hill Lamb, Aubergine, Baby Gem Marjoram Infusion *La Vendimia Rioja 2016, Remondo*

Fillet of John Dory, Cévene Onion, Salsify, Morel & Vin Jaune Sauce

German Riesling 2016, Villa Huegsen

Roasted Feighcullen Farm Aylesbury Duck, Braised Red Cabbage Cultivated Mushrooms, Shallot Thyme Sauce

Salice de Salentino Reserva 2013

Home Made Blood Orange Vacherin

Beerenauslese, Kracher 2016

€85 – 5 Course Surprise Menu

€125 – 5 Course Surprise Menu with matched wines by the glass

Chef Graham Neville

PRINT THIS MENU

V I S I T U S

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23 Pembroke Street Upper,
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E-mail: olivier@dax.ie

Irish Restaurant Awards

D A X I S O P E N

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Sun	Closed	Closed



Fine Wine List



Fine Wines at Dax Restaurant

We select the very best wines from independent specialist wine importers to Ireland. Our list is extensive and ranges from value table wines to bio-dynamic wines and select vintage Grand Crus. We also have a large selection of premier wines which will receive a 20% discount off the quoted price.

PLEASE NOTE: Vintages and Prices quoted below may not be reflected in-house, we endeavor to keep this list up to date but



differences can arise from time to time, to check on current prices and vintages please call us.

Wines By The Glass

WHITE WINE		GLASS
German Riesling Riesling, Villa Huesgen	2016	12.50
Barroque, Gros Manseng Tursan, Domaine Cazalet	2016	10.50
Chardonnay Macon Davayé, Domaine La Croix Senaillet	2018	12.50
Sauvignon Blanc Marc Bredif	2015	10.00
Albarino Eidosela	2018	9.50
Rosé Cinsault, Grenache Pêche Coquin	2018	9.00
Gruner Veltiner, Peter Schweiger	2016	11.50
RED WINE		GLASS
Côtes du Rhône “Cuvée Alizé” Les Deux Cols	2018	11.50
Pinot Noir, Burgundy, Domaine Bzikot	2016	13.50
Merlot, Cab Sauvignon, Château Beausejour Bordeaux Fronsac	2015	15.00
Malbec, Cahors, Les Escures	2018	12.50
Molinara, Corvina, Rondinella Valpolicella Ripasso Venturini	2015	14.00
Tempranillo, La Vendimia, Palacios / Remondo	2017	10.50
Negroamaro, Salice de Salentiono Riserva, Sampietrana	2013	12.00

Half Bottles

WHITE WINE		½ BOTTLE
½ Château Haut Rian	2018	21
½ Chablis, Domaine Seguinot Bordet	2018	26
½ Sancerre, Lucien Crochet	2017	34
½ Pouilly Fumé, Maison De Ladoucette	2017	38
RED WINE		½ BOTTLE
½ Chateau La Baronne, Corbieres	2016	22
½ Chianti, Fattoria Montellori	2016	26
½ Beaujolais, Fleurie, Domaine de la Treille	2015	28
½ Chateau Tour Du Pas St Georges	2015	30
½ Sancerre, Lucien Crochet	2014	35

magnums

perfect for party of 6 or more

WHITE

Sancerre, Pierre Cherier & Fils	2018	105
Bourgogne Chardonnay, Domaine Heitz Lochardet	2018	135
Anjou Blanc, Thibaud Boudignon	2017	175

RED

St Emilion Clos du Pontet	2016	105
Rioja, Vendimia Heras Cordon	2013	120
Crozes Hermitage, Domaine des Lises	2017	130
Barbera D'Alba Superiore “Much”, Azienda Prinzi	2016	135
Rosso Piceno Burello, Fattoria San Lorenzo	2016	140

Discounted Premier Wines

20% Discount is available on the price quoted on the following wines

GRAND CRUS BORDEAUX LEFT BANK

Pauillac

Chateau Lacoste-Borie	2014	130
Château Pédesclaux	2011	140
Chateau Pibran	2010	150
Chateau Lynch-Moussas	2006	220
Echo by Lynch Bages	2009	280
Chateau Grand-Puy-Lacoste	2010	320
Chateau Lynch Bages	2011	350
Chateau Lynch Bages	2006	400
Château Mouton Rothschild	1998	850

St Julien

Les Fiefs de Lagrange	2012	130
Château Moulin Riche	2010	140
Réserve de Leoville Barton	2014	145
Château Lalande-Borie	2010	180
Clos Du Marquis	2001	190
Croix de Beaucaillou	2005	200

Château Beychevelle	2010	375
Château Leoville Poyferré	2009	850
Margaux		
Château Siran	2015	130
Château D’Issan	2011	220
Château Kirwan	1999	320
Château Margaux	2006	1650
Saint-Estephe		
Château Tronquoy-Lalande	2012	120
Les Ormes de Pez	2014	140
Château Cos Labory	2009	170
Château Phelan Ségur	2005	210
Château Lafon-Rochet	2009	220
La Dame de Montrose	2009	315
Pessac Leognan		
Château Fieuzal White	2016	205
Château Bahans -Haut Brion	2006	295
Haut-Médoc/Moulis-en-Médoc		
Château Poujeaux	2008	135
Château Sociando-Mallet	2009	200
Grand Crus Bordeaux Right Bank		
Saint-Emilion grand cru		
Château Corbin Michotte	2007	135
Mondot	2006	145
Château La Clotte	2006	170
Château la Confession	2006	180
Troplong Mondot	2008	295
Pomerol		
Château Cantelauze	2010	165
Hospitalet de Gazin	2010	185
Château Vray Croix de Gay	2005	220
Château Vraix Croix de Gay	2009	250

Château Certan de May	2006	320
Château La Fleur-Petrus	2009	970

Burgundy/Loire White Wine

Santenay 1er Cru “Maladière”, Lucien Muzard & Fils	2016	120
Pernand-Vergelesses 1er Cru “Sous Frétille”, Domaine F. André	2015	140
Meursault “En L’Ormeau”, Yves Boyer Martenot	2017	160
Puligny-Montrachet 1er Cru “Les Folatieres”, Jean Louis Chavy	2016	195
Chablis 1er Cru “Monts Mains”, Francois Raveneau	2016	220
Bourgogne, Domaine Leroy	2014	235
Corton-Charlemagne Grand Cru, Bonneau du Martray	2014	390

Burgundy Red Wine

Vosne-Romanée “Les Chalandins”, Domaine J.Cacheux	2015	145
Morey-Saint-Denis 1er Cru “Aux Petites Noix”, Stephane Magnien	2004	150
Gevrey Chambertin, Domaine Duroché	2017	160
Gevrey-Chambertin, Domaine Taupenot-Merme	2014	165
Pommard “Les Vaumuriens”, Domaine Francoise André	2015	170
Santenay 1er Cru “Clos Tavannes”, La Pousse D’Or	2016	175
Morey-Saint-Denis, Domaine Taupenot Merme	2016	180
Chambolle Musigny, Domaine Taupenot-Merme	2016	185
Beaune 1er Cru “Clos du Roi”, Domaine Henri Boillot	2012	210
Morey-Saint-Denis 1er Cru “La Riotte”, Dom. Taupenot-Merme	2011	220
Chambolle-Musigny, La Pousse D’Or	2016	225
Nuits-Saint-Georges, Marchand-Tawse	2012	240
Volnay 1er Cru “Les Fremiets”, Henri Boillot	2009	270
Corton Grand Cru “Clos du Roi”, La Pousse D’Or	2016	275
Echezeaux Grand Cru, Domaine J. Cacheux	2015	295
Charmes-Chambertin Grand Cru, Domaine Arlaud	2014	360
Volnay 1er Cru “Caillerets”, Domaine Marquis d’Angerville	2016	375
Clos-Saint-Denis Grand Cru, Domaine Stephane Manien	2014	420

end of discounted wines

Champagne

CHAMPAGNE	GLASS	BOTTLE
Delamotte	16.50	98
½ Pierre Paillard, Brut Grand Cru		48
Moncuit Grand Cru Rosé	19.50	115
Champagne Pannier Demi-Sec		125
Louis Roederer Brut Premier		150
Billecart-Salmon Brut Premier		180
Bollinger Special Cuvée		190
Bollinger Grande Année 2007		380
Krug Grande Cuvée		450

Sparkling Wine

Prosecco, Antica Vigna	10.00	55
Bredif Brut, Mark Bredif (Sparkling Chenin Blanc)		65
Crémant de Loire “Bois-Brinçon” 2016, Geraldine & Xavier Cailleau		75
Franciacorta Brut Monzio Compagnoni 2014 (Sparkling Chardonnay/Pinot Noir)	13.50	78
Cava Terrers Gran Reserva 2010, Recaredo		105

White Wine

FRANCE		
Alsace		
Pinot Blanc, Domaine Zinck	2017	41
Riesling, Domaine Zinck	2017	43
Gewurztraminer, Domaine Zinck	2017	45
Riesling Grand Cru “Eichberg”, Domaine Zinck	2016	81
Loire		
Lombeline Sauvignon Blanc	2018	32
Pouilly Fumé, Domaine Tabordet	2018	47
Sancerre, Pierre Cherrier & Fils	2018	49

Vouvray, Marc Bredif	2017	50
Muscadet Sevre & Maine “Orthogneiss” Domaine de L’Ecu	2018	58
Sancerre La Poussie, Ladoucette	2017	69
Savennières “Fidès”, Eric Morgat	2015	135
Rhône Vallée		
Ventoux, Domaine de Fondreche	2016	45
Côtes du Rhône “Le Temps est Venu”, Stephane Ogier	2015	52
Viognier de Rosine, Stephane Ogier	2017	72
St Joseph, Stephane Montez	2017	88
Condrieu “Les Grandes Chaillées” Stephane Montez	2017	120
South West		
Bergerac Sec, Semillon/Sauvignon, Château Des Eyssards	2018	33
Gros Manseng/Sauvignon Blanc, Alain Brumont	2017	37
Tursan “Carpe Diem”, Baroque/Gros Manseng, Dom Cazalet	2017	39
Jurançon Sec, Camin Larredya, J.M Grussaute	2017	59
Languedoc Roussillon		
Côteaux Du Languedoc, Picpoul De Pinet, Dom. Felines Jourdan	2018	32
Côtes de Thongue, Champs des Lys, Domaine La Croix Belle	2017	36
Vin De Pays Du Val De Montferrand, Bergerie De l’Hortus	2016	40
Côtes de Thongue, No7 Blanc, Domaine La Croix Belle	2017	52
Burgundy		
Mâcon Davayé, Domaine de la Croix Senaillet	2018	44
Bourgogne Chardonnay, Domaine Thibert	2016	49
Chablis, Christophe & Fils	2016	59
Pouilly Fuissé, Frederic Trouillet	2017	62
St Veran “Chênes”, J.P & Michel Auvigue	2016	63
Viré-Clessé (Bio) “Quintaine, Dom. Emilian Gillet” O.Girard & G Thévenet	2016	69
Santenay “Champs Claude”, Lucien Muzard & Fils	2015	74
Chorey-les-Beaune “Tue-Boeuf”, Domaine Francoise André	2016	78
Chablis 1er Cru Fourchaume, Albert Pic	2015	84
Savigny-les-Beaune, Simon Bize & Fils	2016	86
Auxey-Duresses “Les Crais”, Pascal Prunier Bonheur	2016	88
Bourgogne “Clos du Château”, Château de Meursault	2017	90
Montagny 1er Cru, J.M Boillot	2017	95
Puligny-Montrachet, Lucien Muzard & Fils	2016	110
Meursault “Les Charrons”, Sylvain Bzicot	2015	115

Rosé wine

Péché Coquin, Domaine La Provenquiere	2018	32
Côtes de Provence, Château Minuty	2018	52
Whispering Angel, Sacha Lichine	2018	65
Rose et Or, Château Minuty	2018	75

Switzerland

Petite Arvine, Domaine Favre	2016	68
Grande Année St Pierre, Domaine Favre	2014	95

Austria

Gruner Veltliner, Peter Schweiger	2017	44
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Germany

Riesling, Villa Huesgen	2017	49
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Spain

Rioja

Bodegas Campillo Barrel Fermented Blanco	2016	39
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Rueda

Jose Pariente, Bodega Jose Pariente	2018	38
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Galicia

Rias Baixas Albariño, Eidosela	2018	37
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Portugal

Minho

Alvarinho, Quinta Da Lixa	2018	33
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Italy

Trentino

Pinot Grigio, Antica Vigna	2018	35
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Veneto		
Soave Il.Selese, I Stefanini	2017	39
Marche		
Pecorino Colle Vecchio, Tenuta Cocci Grifoni	2013	44
Friuli		
Friulano DOC Collio, Marco Sclaris	2016	40

Red Wine

FRANCE

Burgundy/Beaujolaise		
Beaujolais Villages, Domaine des Nuges	2017	38
Bourgogne Pinot Noir, Domaine Bzikot	2018	52
Rully, Philippe Milan & Fils	2017	58
Mercurey, Philippe Milan & Fils	2014	63
Maranges, Domaine Regnaudot	2016	65
Chorey-les-Beaune “Tue-Boeuf”, Francoise André	2014	68
Santenay “Champs Claude”, Domaine Lucien Muzard	2016	70
Volnay “Clos de la Cave”, Francois Charles	2016	75
Fixin “La Place”, Gerard Seguin	2014	78
St Romain, Alex Gambal	2015	80
Savigny les Beaune, Simon Bize & Fils	2017	89
Nuits-Saint-Georges, Domaine François Legros	2016	93
Beaune 1er Cru “Les Cent Vignes”, Domaine Joel Remy	2017	96
Savoie		
Arbin Mondeuse “Avalanche”, Fabien Trosset	2015	49
South West		
Côtes De Gascogne Merlot, Domaine De Millet	2018	32

Bergerac “Cuvée Prestige”, Château des Eyssards	2016	36
Cahors “Les Escures”, Mal del Périé, Fabien Jouves	2018	48
Fronton Alabets, Louis & Marc Penavayre	2016	54
Côtes du Marmandais “Abouriou”, Elian Da Ros	2016	58
Irouléguy “Arretxea”	2015	65
Château Montus, Domaine Alain Brumont	2013	82
Côtes du Marmandais “Clos Baquey”, Elian Da Ros	2013	105
Côtes du Marmandais 3Litres “Le Vin est une Fête”, Elian Da Ros	2016	280
Rhône Vallée		
Northern Part		
Crozes-Hermitage “Equinoxe”, Maxime Graillet	2017	48
La Rosine, M&S Ogier D’Ampuis	2016	69
Côte Rôtie “Mon Village” Michel & Stephane Ogier D’Ampuis	2017	125
Southern Part		
Côtes-Du-Rhône Villages ”Cuvée d’Alizé“, Les Deux Cols	2018	40
Rasteau, Domaine Saint Gayan	2015	49
Vacqueyras ” La Muse“, Domaine Burle	2017	56
Cuvée Yves Martin 100% Syrah	2017	65
Gigondas, Domaine Burle	2016	68
Châteauneuf-Du-Pape, Domaine du Père Pape	2016	85
Châteauneuf-Du-Pape “Cuvée Marie”, Georges-Lombrière	2015	130
Languedoc Roussillon		
Lombeline Grenache/Syrah	2016	32
Minervois “L’Amourier”, Luc Lapeyre	2017	38
Corbieres “Cuvée Prestige”, Château Ollieux Romanis	2017	48
Côteaux Du Languedoc “Grande Cuvée”, Domaine de l’Hortus	2017	65
Corbieres-Boutenac “Atal Sia”, Château Ollieux Romanis	2015	68
Terrasses du Larzac, Domaine de Montcalmès	2014	78
Bordeaux left bank		
Château Haut Rian Cuvée Prestige (Bio)	2015	38
Château Penin	2015	42
St-Estephe		
Tronquoy de Sainte-Anne	2012	69
Château Coutelin-Merville	2010	75

Margaux

Château La Tour de Mons	2015	85
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Médoc / Haut-Médoc

Château Beaumont	2015	65
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Château Patache d'Aux	2011	69
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Château Lanessan	2015	75
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St Julien

Château Lalande	2012	85
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Pessac-leognan

Château Picque Caillou	2015	68
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Bordeaux right bank

Saint-Emilion

Château Fongaban (Bio)	2015	45
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Clos du Pontet	2016	49
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Château Tour Du Pas Saint-Georges	2015	53
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Saint-Emilion Grand Cru

Château Tour Saint Pierre	2010	69
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Château Puy-Blanquet	2011	78
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Pomerol

Les Colombers de Fetit Clinet	2015	65
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Château Plince	2011	98
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Fronsac

Château Beausejour	2015	59
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Italy

Veneto

Valpolicella Classico, Domini Veneti	2017	36
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Valpolicella Ripasso Superiore, Venturini	2015	49
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Amarone Della Valpolicela DOCG, Antica Vigna	2015	69
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Amarone Della Valpolicella Classico, Domini Veneti	2014	95
Toscana		
Chianti “Gineprone”, Col D’Orcia	2016	40
Rosso Di Montalcino, Canalicchio Di Sopra	2017	69
Nobile de Montepuciano, Avignonesi	2015	80
Palistorti di Valgiano, Colline Lucchesi	2016	89
Brunello De Montalcino, Canalicchio di Sopra	2014	125
Le Serre Nuove Dell’ Ornellaia	2011	150
Marche		
Rosso Piceno Di Gino, Fattoria San Lorenzo	2017	46
Burello, Fattoria San Lorenzo	2013	62
Abruzzo		
Montepulciano d’Arbruzzo	2017	35
Silene, Damiano Ciolli	2018	54
Puglia		
Salice Salentino Riserva Vigna Delle Monache, Sampietrana	2013	46
Spain		
Rioja		
Lacrimus	2017	32
Vinasperi Crianza, Carlos Sampedro	2015	38
La Vendimia, Palacios/Remondo	2017	40
Rondan Reserva, Bodegas de Santamaria	2012	50
La Montesa, Palacios/Remondo	2013	52
Rioja Reserva, Bodegas Luis Canas	2013	60
Toro		
Elias Mora Semi Crianza, Victoria Benavides	2017	39
Pintia, Vega Sicilia	2013	120
Priorat		
Camins del Priorat, Alvaro Palacios	2017	49
Les Terrasses. Alvaro Palacios	2016	95
Gratallops, Alvaro Palacios, Priorat	2014	150
Finca Doffi, Alvaro Palacios, Priorat	2014	195

Bierzo

Pétalos, Descendientes de J.Palacios	2016	55
Ribera Del Duero		
Acón Crianza, Abadia de Acón	2016	51
Martin Berdugo Crianza	2015	55
Pradorey Crianza, Finca Valdelayegua	2011	59
Dos Mundos de Milénico, Bodega y Viñedos Milénico	2015	62
Figuero 12 Crianza	2016	65
Acón Reserva, Abadia de Acón	2012	68
M2 de Matallana, Telmo Rodriguez	2013	70
Pradorey Reserva, Finca Valdelayegua	2010	75
Prdorey Gran Reserva, Finca Real Sitio de Ventosilla	2009	85
Vega Sicilia Valbuena 5o, Ribera del Duero	2013	295

Portugal

Alentejo

Rotas	2016	32
Monte Da Ravasqueira	2017	35
Herdade dos Grous 23 Barricas	2016	69
Herdande dos Grous Reserva	2016	89

Sweet Wine, Port & Sherry

SWEET WINE

	Vintage	Glass	Bottle
½ Coteau du Layon , Domaine Baumard	2017	12.50	55
½ Sauternes, Château D'Arche	2016	9.50	40
Gros Manseng, Domaine Brumont	2017	8.00	45
Jurançon, Costat Darrer, J.M Grussaute	2017	9.00	53
½ Beerenauslese, Kracher	2017	12.50	55
Banyuls Demoiselle O, Domaine Petri Geraud	2016	13.50	60

Château Coutet	2003	150
Château Rieussac	2004	165
Sauternes, Château Suduirault	2005	250
Château D'Yquem	2006	995

PORT & SHERRY

	Glass	Bottle
Royal Oporto Ruby Port	7.00	40
Royal Oporto Tawny	8.00	43
Royal Oporto 10 Years Old Tawny	12.00	68
Offley Vintage 2011		170
Taylors 1985		300
Niepoort 1987		390
Niepoort 1982		520
Manzanilla Sherry, Fernando de Castilla	7.50	
Fino Sherry, Fernando de Castilla	7.50	
Amantillado Sherry, Fernando de Castilla	7.50	

Please note: vintages and prices are subject to change due to availability.

VISIT US

Dax Restaurant

23 Pembroke Street Upper,

Dublin, D02 AK20

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Irish Restaurant Awards

Best Chef Ireland 2019

Best Chef Dublin 2019

Best Restaurant Dublin 2019

Georgina Campbell's Ireland Guide

Restaurant of the Year 2018

DAX IS OPEN

DAY	LUNCH	DINNER
Kill	12: 30-14: 30	18: 00-22: 00
Wed	12: 30-14: 30	18: 00-22: 00
Thu	12: 30-14: 30	18: 00-22: 00
Fri	12: 30-14: 30	18: 00-22: 00
Sat	Closed	18: 00-22: 00
Sun	Closed	Closed
My	Closed	Closed

FOLLOW DAX

Keep up to date with Dax on our social media presence.



A la Carte Dinner



Available every evening Tuesday to Saturday.

(sample menu)

Starters

Dublin Bay Prawn Raviolo, Lemongrass and Ginger Sauce

26

Annagassan Smoked Salmon, Clogherhead Crab, Classic Garnish Crisp Granny Smith Apple

25

Roast North Atlantic Scallops, Braised Cévennes Onion, Coral Bisque

28

Seared Foie Gras, Preserved Elderberries, Quince, Walnut Crumble

27

Brockna Estate Pheasant Cooked in a Brioche Crust, Plum Poitin Sauce

24

Main Courses

Fillet of Mount Leinster Beef, Winter Roots, Diane Sauce

37

Loin of Wicklow Gap Sika Deer, Crushed Artichoke, Celery, Bay Leaf Sauce

34

Sean Ring's Organic Chicken "En Croute", Cep Sauce

28

Wild Turbot, Fregola Sarda, Lobster Sauce

35

Wild Atlantic Cod, Braised Leeks, Alsace Bacon Delamotte Champagne Sauce

29

Side Orders €5 per dish

Potato Purée / Broccoli and Almonds

Desserts €14

(suggested dessert accompaniment)

All our Desserts, Ice Cream, Sorbet and Bread are made in the Restaurant by our Pastry Chef

Chocolate Mousse, Pears Poached in Red Wine 12
Banuyls Demoiselle O 2016, Petri Geraud €13.50

Apple Tart Tatin, Planifolia Vanilla Ice Cream 14
Beerenauslese, Kracher €12.50

Mango and Passion Fruit Vacherin 12
Jurançon, Costat Darrer, J.M Grussaute €9

Sheridan`s Cheese Selection with Condiments €16
Royal Oporto 10 Years Old Tawny €12

Chef Graham Neville

Dinner is served Tuesday to Saturday from 6pm

For tables of 6 people or more 12.5% service charge will be added to the bill.

[PRINT THIS MENU](#)

V I S I T U S

Dax Restaurant
23 Pembroke Street Upper,
Dublin, D02 AK20
Phone: + 353 (0) 1 676 1494
E-mail: olivier@dax.ie

Irish Restaurant Awards

Best Chef Ireland 2019
Best Chef Dublin 2019
Best Restaurant Dublin 2019

Georgina Campbell's Ireland Guide

Restaurant of the Year 2018

D A X I S O P E N

DAY	LUNCH	DINNER
Tue	12:30-14:30	18:00-22:00
Wed	12:30-14:30	18:00-22:00
Thu	12:30-14:30	18:00-22:00
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Mon	Closed	Closed

F O L L O W D A X

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Vegetarian Menu



(sample menu)

Vegetarian & Vegan

Lunch & Dinner Menu

Starters

Roscoff Onion Tart, Gruyère Cheese, Baby Gem

Baked Celeriac, Quince Purée, Pickled Seaweed (Vegan)

Main Courses

Baked Aubergine Glazed with Mizo, Garden Herbs (Vegan)

Toasted Fregola Sarda, Aged Parmesan, Cultivated Mushroom Light Cream Sauce

Two Course Lunch €25

Two Course Dinner €38

Chef Graham Neville

If you wish to dine from this menu, please let us know at time of reservation.

For tables of 6 people or more 12.5% service charge will be added to the bill.

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